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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "Here's to Honey" - information from entomologists of the
U. S. Department of Agriculture

Take it from the bees...you don't need a refrigerator to keep honey.

Have you ever wondered why it is that honey has such good keeping qualities?

Well the reason - say entomologists of the U. S. Department of Agriculture - is that honey has little moisture. When the honeybee gathers the nectar fresh from the flowers...it removes much of the moisture from the nectar. And that's why honey is a concentrated sweet.

It's both unnecessary and undesirable to keep full bodied honey in the ice box. Cold honey's as thick as "molasses in January". It's hard to spread on bread. Not so easy for sweetening dry cereals and the like. So that's why we keep honey at ordinary room temperature. It will keep for months as long as you keep it tightly covered.

Now that sugar is hard to get...and there's much demand for honey....you may stretch honey by thinning it with water. A good idea. Thinned honey is excellent for sweetening fruit. It's good in cold drinks too.

But a point you need to keep in mind is that thinned honey ferments in a few days. And you do need to keep thinned honey in the refrigerator. It's a good idea to thin a small amount of honey at a time. Then keep it in the ice box until you've used it all up.

Just a word about the honey supply this year. If you live near a farmer who keeps honeybees....your chances for getting honey are very good. Perhaps you've already stocked up. The honeybees have done a magnificent production job...226 million pounds. That's a record. Most of this honey is being sold by the farmer directly to the consumer.

